

## **Historic, archived document**

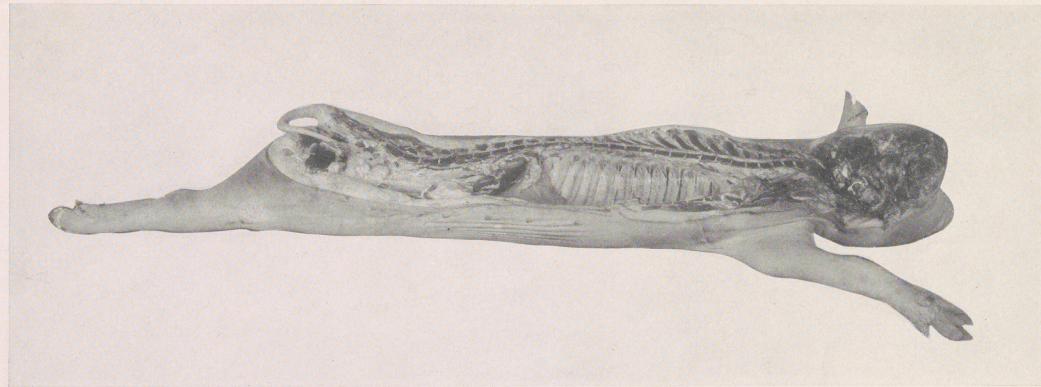
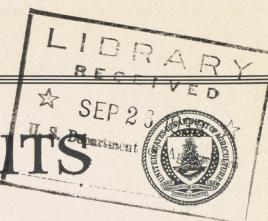
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1.8  
EX892E

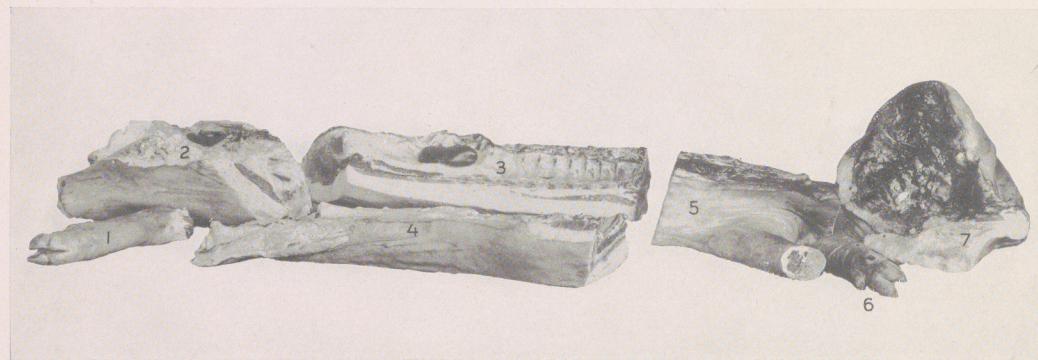


# ROUGH AND TRIMMED PORK CUTS



33882-BAE

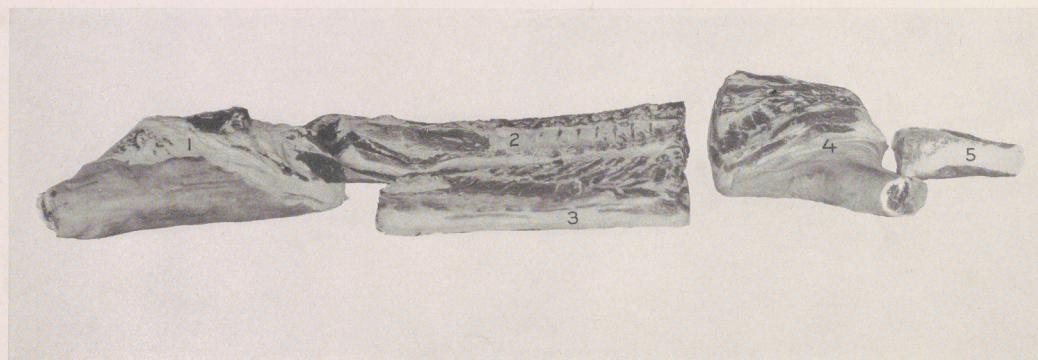
PORK READY FOR CUTTING



33881-BAE

ROUGH CUTS OF PORK

1. Foot. 2. Ham. 3. Loin. 4. Bacon. 5. Shoulder. 6. Foot. 7. Head.



33880-BAE

TRIMMED CUTS OF PORK

1. Ham. 2. Loin. 3. Bacon. 4. Shoulder. 5. Jowl.

Prepared by Division of Cooperative Extension, Extension Service, in cooperation with the Bureaus of Animal Industry and Agricultural Economics, United States Department of Agriculture, Washington, D. C.